COMMODITY DISTRIBUTION Fact Sheet

Name: Grapes

Product Description:

Red or green grapes are individually portioned for easy serving. Grape bunches should be well-colored with plump berries firmly attached to green pliable stems. Green varieties are best when yellow-green in color and red varieties are best when all berries are predominantly red.

Peak Growing Season:

May through December

Uses:

Best eaten fresh. Also, used in salads, deserts, and in main dishes. Can be used as a garnish and snack.

Preparation:

Rinse and serve.

Storage:

Optimum storage temperature is 32-34 degrees Fahrenheit, with a relative humidity of 90-95 percent. Cartons should be stored off the floor to allow for adequate air circulation. Do not get them wet; wash just before serving.

Best if Used By:

Grapes will keep for three to five days in the refrigerator.

Nutrition Facts:

A 3 oz serving of Grapes, provides:

55.5	Iron	0.16mg
0.6 g	Calcium	6.6 g
14.8 g	Sodium	1.2 mg
0.6 g	Dietary Fiber	0.6 g
0 g	Vitamin A	5 RÉ
0 mg	Vitamin C	6.5 mg
	0.6 g 14.8 g 0.6 g 0 g	0.6 g Calcium 14.8 g Sodium 0.6 g Dietary Fiber 0 g Vitamin A

Sources of Information:

www.produceoasis.com www.pma.com www.tablegrape.com NutriKids software